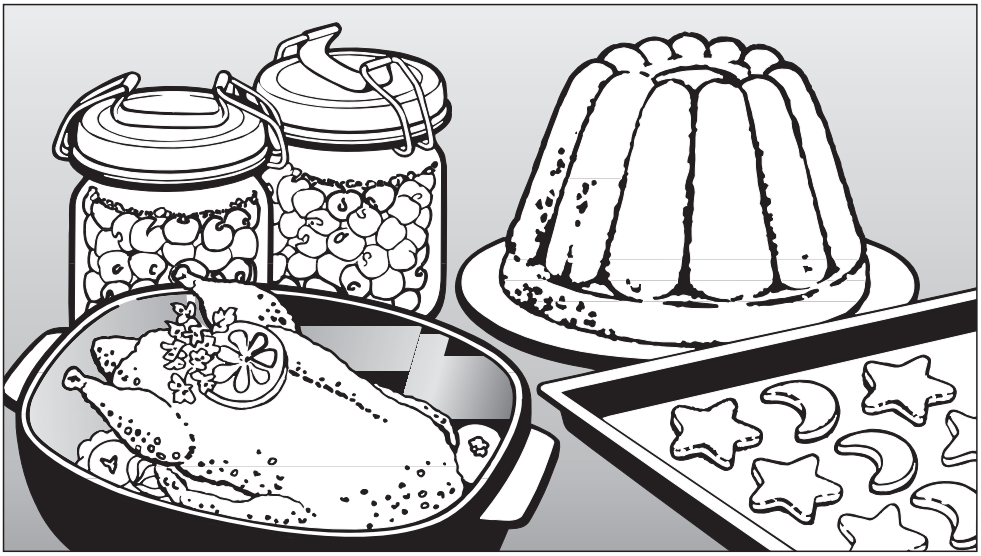
Miele

Operating instructions



Double Oven
H 288 B2

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident, or damage to the machine.

GB IRL AUS NZ ZA

M.-Nr. 05 043 260

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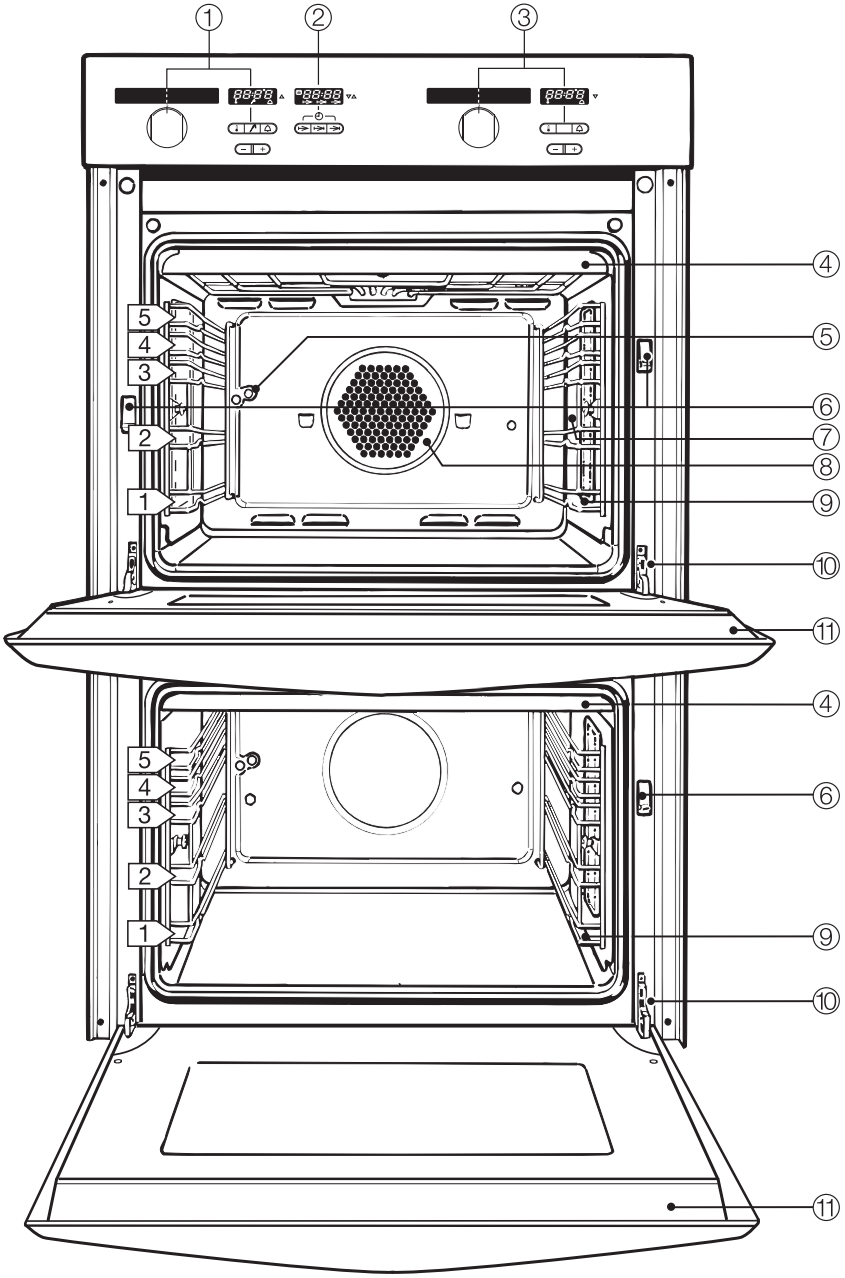
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Description of the appliance

General view



Control panel

① Upper oven ▲:
Function selector, display
"+/–" button with indicator light

② Timer: Display and push buttons for both ovens ▲▼

③ Lower oven ▼:
Function selector, display
"+/–" button with indicator light

Oven interior

④ Heating element for top heat and grilling with guard plate
⑤ Grill motor
⑥ Halogen lamp change slide
⑦ Connection socket for core temperature probe (roast probe)
⑧ Air inlet for fan
⑨ Runner heights 1, 2, 3, 4, 5
⑩ Door contact switch
⑪ Oven door

Accessories

The following accessories are supplied for the appliance:

– 3 Baking trays
– Dual purpose grill pan / oven tray
– 2 racks
– Roasting filter
– Grill motor and Rotisserie
– Core temperature probe (roast probe)
– Built-in catalysor

Depending on model, your appliance may also be fitted with

– a handle
– an anti-splash tray

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old machine

Old machines contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the machine presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.
Do not let children access the appliance or its controls. Supervise its use by the elderly or infirm.

Keep these instructions in a safe place and pass them on to any future user.

Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

Technical safety

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system.

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.

The appliance is only completely isolated from the electricity supply when:

– it is switched off at the wall socket
– or the mains fuse is withdrawn
– or the screw-out fuse is removed (in countries where this is applicable).

Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance, (e.g. danger of overheating).

Use

Caution, danger of burning.
High temperatures are produced by the oven.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. External parts of the oven such as the door glass, vents and control panel can become quite hot.

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it.

When working with "Conventional" heating or when grilling, the element in the roof of the oven and the guard plate become very hot, and there is a danger of being burnt.

Wait until the grill element has cooled down before lowering it for cleaning, to avoid the danger of burning.

Do not use force to pull it down as this can cause the element to break.

Use only a Miele roast probe (core temperature probe) as supplied with this appliance. If a replacement is necessary it can be obtained from the Miele Spare Parts dept or a Miele specialist dealer.
After using do not remove the roast probe until the oven interior is cool.

When not in use do not leave the roast probe in the oven, especially when grilling. High grill temperatures could damage it.

Do not use plastic containers. They may melt at high temperatures. The oven could be damaged.

Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.

Do not push pots and pans around on the oven floor as this could damage the surface.

Do not lean or sit on the open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.

Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, select the lowest temperature available. Leave the function selector switch at the position set.
Do not switch the appliance off until the food has been removed.
Otherwise there may be a build-up of condensation which could adversely affect the oven interior, and externally the control panel, the worktop surface or surrounding kitchen furniture.

Put any deep frozen products such as pizza on baking paper on the rack. Do not place them on the baking tray or grill pan. This could cause the metal to distort to such an extent that it might be difficult to remove the tray/pan from the oven. The distortion would increase with subsequent use.

General notes

Do not leave the appliance unattended when cooking with oils and fats as these can be a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven could catch fire.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot get trapped in a hot oven door, which could melt the cable insulation and be dangerous.
Danger of electric shock.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time.
It is important that the heat is allowed to spread evenly throughout the food being cooked.
This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

Under no circumstances use a steam cleaner to clean this appliance. Pressurised steam could give rise to a short circuit.

Using alcohol in your recipes
Often alcoholic drinks such as rum, cognac, wine etc are used when preparing dishes and oven-cooking them.
The high temperatures can cause the alcohol to separate out.
Please take note that under adverse circumstances the alcohol can catch light on the hot elements.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.
Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of your old machine

Before discarding an old machine switch off and disconnect it from the power supply. This should be done by a competent person. Cut off and render any plug useless.
Cut off the cable directly behind the machine to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with safety instructions.

Operating lock for oven ▼▲

The operating lock can be activated to prevent the oven being switched on unintentionally, by children for example.

The lock must be activated separately for each oven.

The operating lock is activated as follows:

The oven function selector must be at the "0" setting.



- Press the " " button until the key symbol appears in the display.



The oven can now not be switched on.

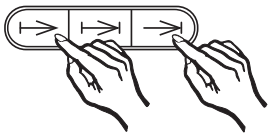
To cancel the operating lock:

Turn the oven function selector to any oven function.

- Press the " " button until the key symbol in the display disappears.

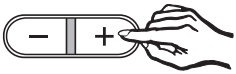
Setting the clock

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "⊢→" and "→⊣" flash in the display.



- Press the buttons "⊢→" and "→⊣" at the same time.

The following light up:
– "12:00" in the display,
– the "+/–" button indicator light.



- Now immediately, while the "+/–" button indicator light is still on, enter the time in hours :minutes with the "+" or "–" button.

When the indicator light for the "+/–" button goes out, the time of day has been set and the display will change at one-minute intervals. The colon flashes.

Cleaning the appliance

Oven interior

- Wipe out the **oven interior** using warm water and a little washing up liquid. Polish dry with a dry cloth.

Do not close the oven door until the oven interior is dry.

- Rinse the **accessories**.

New appliances have a slight smell on first use. Running the oven for at least an hour at a high temperature will dissipate this more quickly.

- Turn the oven function selector to "Fan Heat" (upper oven) or to "Conventional (Top and bottom heat)" (lower oven).

Now immediately, while the "+/–" button indicator light is still on, alter the oven temperature.



- Select the highest temperature using the "+/–" button.

Depending on the model the timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

Fan Heat

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.
Exception: Pre-heat the oven when roasting meat or baking bread made with dark flour.

Using the fan heating system you can bake and roast on different levels at the same time.

The heated air used by this system is of a lower temperature than that used with the Conventional heating system.

Auto Roast

This setting offers the fan heat with Auto Roast. The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.

As soon as the high temperature has been reached, the oven temperature is automatically returned to the pre-selected setting.

Conventional heating

With this conventional method of heating, radiant heat is directed on the food from above and below.

Pre-heating the oven is only necessary when

- baking biscuits or cakes with a short cooking time (up to approx. 30 minutes).
- baking some types of doughs.
- baking bread made with dark flour.
- roasting a joint of meat.

Defrost

Defrost can be operated without heating, or at a temperature of up to 50°C. When the defrost system is used without heating the air is circulated by the fan at room temperature.

Intensive bake

This method combines "Fan Heat" with "Conventional" heating, and is particularly useful for dishes that require a moist topping and crisp base like pizza and quiche lorraine.

Fan grill

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

Grill 1

The inner part of the upper heating element acts as the grill. This will glow red for a few minutes after being switched on, and it is then ready for use. Use the Grill 1 setting for small quantities.

Grill 2

The entire upper heating element acts as the grill.

With this method the inner part of the grill will glow red a few minutes after being switched on. The outer part of the grill will remain noticeably darker, but will still produce the heat necessary to grill.

This method is particularly good for grilling large quantities of food using the grill pan to its full extent.

The double oven has a choice of two ovens with differing heating systems.

The **upper oven** ▲ has both Fan Heat and Top and Bottom (Conventional) heating systems, and offers a wide range of options.

The **lower oven** ▼ uses a Top and Bottom (Conventional) heating system.

Controls

The oven controls consist of the oven function selector and push buttons for temperature selection.

The relevant symbol indicates which set of controls applies to each oven.

▲ Upper oven

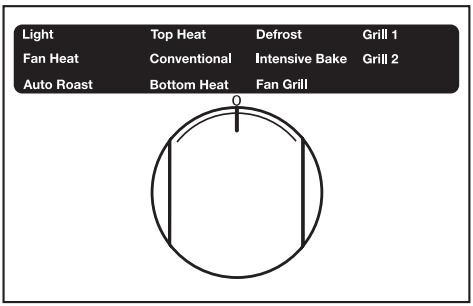
▼ Lower oven

Function selector

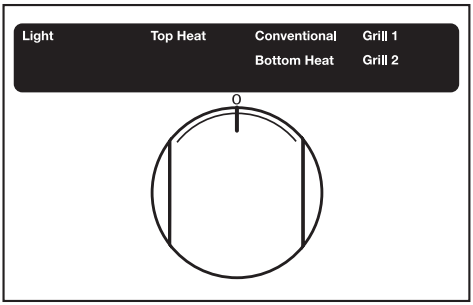
With this control you select the oven function required.

The selector can be turned clockwise or anti-clockwise.

– Upper oven ▲



– Lower oven ▼



Push buttons

With the push buttons you can:



– change the **oven temperature**.

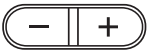


– change the **core temperature**, if the core temperture (roast) probe is used (upper oven ▲).



– activate the **minute minder**.

Each push button has a matching symbol in the display.

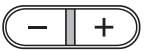


All temperature and time entires or alterations are made via the **"+"** or **"–" button**.

Temperatures / times can be entered in stages (short pushes on the button) and quickly, (hold the button pressed in).

In this way the following alterations can be made
– oven temperature in 5°C stages,
– core temperature in 1°C stages,
– minute minder in 1 minute stages.

As soon as one of the buttons (, ,) is pressed, the **indicator light between the "+" and "–" buttons** lights up.



While this light is on, times / temperatures can be entered or altered.

Each time the "+/–" button or one of the other buttons is pressed, this gives more time for data input.

When the indictor light goes out, the data input or ateration has been registered.

Selecting an oven setting

With the oven function selector the following settings can be chosen:

– Light
Turns on the oven light independently.

– Fan Heat
For baking or roasting on several levels at the same time.

– Top Heat
For browning dishes, finishing dishes with a cheese topping.

– Conventional
Top and bottom heat together, for baking / roasting traditional recipes, for soufflés.

– Bottom Heat
Use this setting towards the end of baking, to brown the base of a cake.

– Auto Roast
Initial high temperature to seal meat followed by normal roasting temperature.
Not suitable for baking, except for baking freshly prepared wholemeal or rye doughs, (not packet mixes).

– Defrost
For gentle defrosting of deep frozen foods.

– Intensive Bake
For recipes which require a moist topping, and a crisp base, e.g. pizzas and quiche lorraine, German style open fruit cakes and cheesecake.
Not suitable for roasting or shallow baking, (the base will brown too much).

– Fan Grill
Ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc. Grilling takes place with the oven door closed.

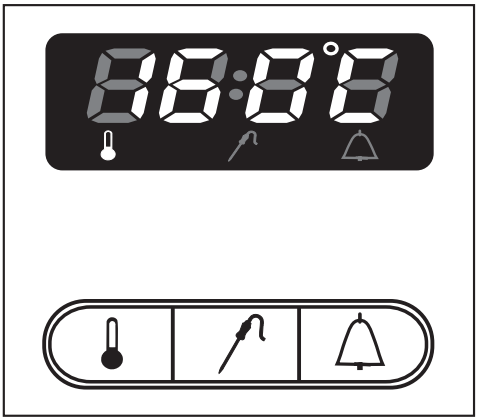
– Grill 1
For grilling flat items, small quantities, and for browning small round dishes. Grilling takes place with the oven door closed.

– Grill 2
For grilling flat items, large quantities, and for browning larger oval dishes. Grilling takes place with the oven door closed.

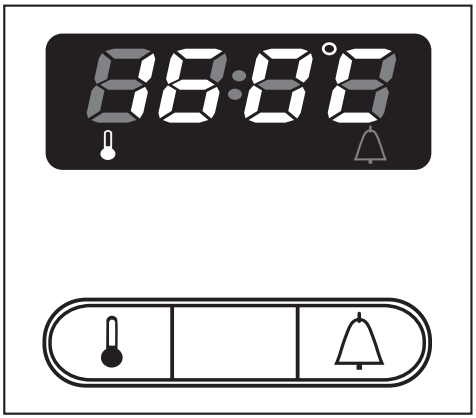
Selecting a temperature

Recommended temperature

– Upper oven ▲



– Lower oven ▼



As soon as a heating system is selected, the **recommended temperature** for that system appears in the oven display and the oven heating comes on.

Fan Heat	160°C
Auto Roast*	160°C
Top Heat	190°C
Conventional	190°C
Bottom Heat	190°C
Defrost	no temperature given
Intensive Bake	170°C
Fan Grill	200°C
Grill 1 (small)	240°C
Grill 2 (large)	240°C

* the initial boosted temperature is approx. 230°C,
continuation temperature 160°C

If you wish to retain the temperature suggested by the system this will be automatically adopted when the indicator light in the "+/–" button goes out.

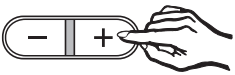
The **actual temperature** in the oven is now displayed.

The increase of temperature can be followed in the display.
If the oven door is opened, or a lower temperature set, the decrease is shown in 1° steps.

Altering the temperature



- Press the " " button.



- Enter the required temperature with the "+/–" button.

The temperatures suggested by the system can be altered in the range:

Fan Heat . . . . . 30-250°C
Auto Roast . . . . . 100-230°C
Top Heat . . . . . 30-250°C
Conventional . . . . . 30-280°C
Bottom Heat . . . . . 100-250°C
Defrost . . . . . 30-50°C
Intensive bake . . . . . 50-250°C
Fan grill . . . . . 50-260°C
Grill 1 (small) . . . . . 200-300°C
Grill 2 (large) . . . . . 200-300°C

Using the oven

- Place food to be cooked in the oven.
- Turn oven selector to required function.

The following will light up
– recommended temperature in the oven display,
– the indicator light in the "+/–" button.

Now alter the temperature if the recommended temperature differs from that given in the recipe.

- Press the " " button.
- Using the "+/–" button enter the required temperature.

The oven will start to heat up as soon as the indicator light for the "+/–" button goes out.

Heating is automatically interrupted if the oven door is opened. The **door contact switch** trips, and switches the heating system off automatically. When "Fan heating" is being used, the fan is also switched off.

You can also delay the start of cooking processes; see "Programming cooking time".

Pre-heating the oven

The oven usually only needs to be pre-heated in the following cases:

With "Fan Heat":
– for baking bread made with dark flour,
– when roasting meat.

With "Conventional heat ":
– for baking biscuits and cakes with a short cooking time, (up to approx. 30 minutes),
– for baking some doughs,
– for baking bread made with dark flour,
– for roast meat.

To pre-heat

- Turn the oven function selector to the required function.
- Select the required temperature.
- When the required temperature has been reached:
  Put the food to be roasted or baked into the oven.

Interrupting the process / switching off the oven

- Turn the oven function selector to "0".

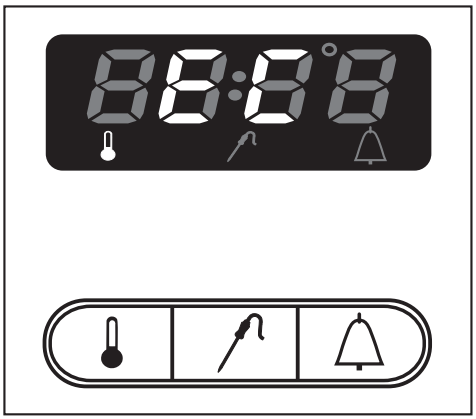
The oven is switched off;
all processes / symbols are cancelled.

Exceptions:
– if the roast probe is connected, the "⁄" symbol is lit.
– If a minute minder time has been entered, the " ⏰ " symbol is lit and the display shows the time counting down.

Energy-save function

(Only upper oven ▲)

If you are programming a cooking process using the timer, or if you are cooking with the roast probe, the residual heat is automatically used to save energy.



Shortly before the end of the cooking time the oven heating switches off. The letters "EC" in the display indicate that the energy-save function is in operation.

The residual heat in the oven is sufficient to complete the cooking process.

The cooling fan continues to run, as does the hot air fan if a "Fan" setting has been chosen.

Oven lighting

When the oven is in operation the oven lighting goes out approx. 15 seconds after pressing the last button, to save electricity.

- If you wish to switch the lighting back on for a short time, press one of the buttons.

The oven lighting goes on automatically when an oven function has been selected and the oven door is opened.

If preferred, you can set the oven lighting to come on automatically as soon as an oven function has been selected, (see the Section on "Programmable functions").

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

The short time can be entered independently of another entered process.

To enter / to change the short time

(1 min. - 23 hrs. 59 mins.)



- Press the "🔔" button.



- Enter the required time in hours and minutes with the "+" button.

When the "+/–" button indicator light goes out, the time set starts counting down in minutes.

If the oven is being used at the same time, the minute minder time period only shows for a short time. Then the oven or probe core temperature shows again in the display. The "🔔" symbol continues to be visible as a reminder that the minute minder is working.

At the end of the short time:

– an audible tone sounds for approx. 5 seconds.

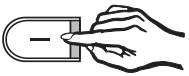
– At the same time the "🔔" symbol flashes for approx. 1 minute.

The audible tone and the flashing symbol can be cancelled at any time by pressing the "🔔" button.

To cancel the minute minder



- Press the "🔔" button.



- Use the "–" button to set the short time to "0:00".

Programmable functions

Additional functions can be programmed. These can be used for each oven independently of the other.

These functions are switched off as standard ex works.

Please consult the Chart for the different possibilities.

To switch a programmable function on or off:

Proceed as follows:

- Set the oven function selector to "0".
- Open the oven door fully.
- Press and hold in the " 🌡 " button, at the same time turn the oven selector to the "Light 🔆" position.

"01:0" or the most recently altered function appears in the oven display.

- Use the "+/–" button to select the programmable function required, (see chart).
- Press the "🔔" button.

The programmable function is switched on or off.

The following appears after the colon:
– **1** when the function is switched on,
– **0** when the function is switched off.

- Turn the selector switch to the "0" position.

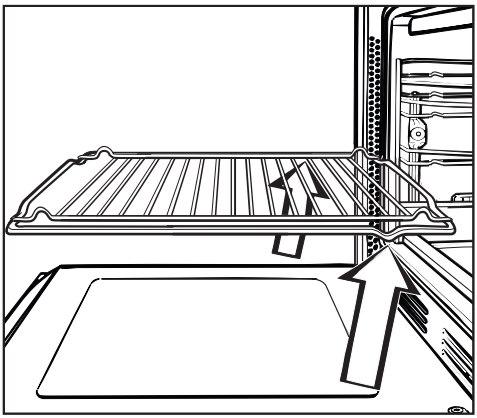
The setting is stored in memory.

You may alter as many settings as you wish, as long as the function selector has not been turned to the "0" position.

The programmable function is (* marks the standard setting as delivered.)			
"switched off" *:		**"switched on" *:**	
01:0*	The oven function and temperature can be changed at any time.	**01:1**	The locking function for the oven is activated: after oven function and temperature have been chosen, and the indicator light in the "+/–" button has gone out, the oven function set can no longer be altered. The target temperature can only be lowered. Oven function, target temperature, and any automatic cooking time programming can only be altered after the oven function has been turned back to the "Light ☼" or "0" position.
02:0*	The recommended temperatures displayed match those in the Operating Instructions.	**02:1**	All recommended temperatures are increased by 10°C (approx. 20°F). This alteration is advisable if you generally work with higher temperatures.
03:0*	The oven lighting goes on, as soon as an oven function has been selected.	**03:1**	The oven lighting goes on as soon as the oven door is opened, even when the function selector is set at "0". The oven lighting comes on automatically, e.g. for cleaning.
04:0*	The temperature is displayed in °C. The clock/timer has a 24-hour display.	**04:1**	The temperature is displayed in °F. The clock/timer has a 12-hour display.
05:0*	To save energy, the oven light switches off after approx.15 seconds when the oven is in operation. It can be switched back on again for a short time if required by pushing any button.	**05:1**	The oven lighting stays on for the whole time that the oven is in operation.

Baking tray, roasting / grill pan and rack

The baking tray, roasting /grill pan and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.

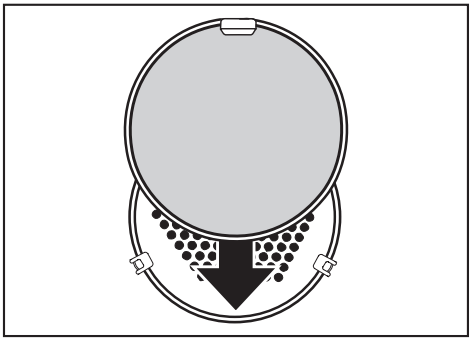


When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration)

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

Roasting filter

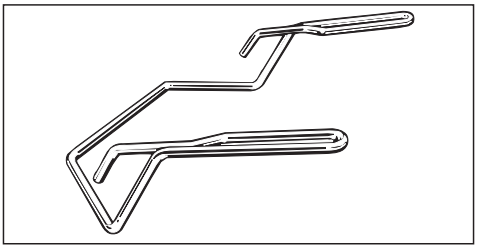
Fit the roasting filter in front of the fan grille in the back of the upper oven before roasting on the rack or in an open dish.

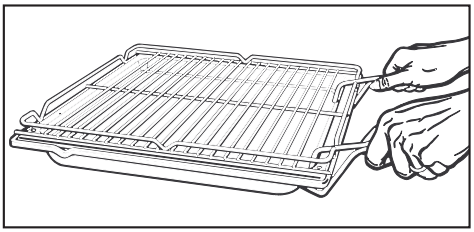


The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and especially the interior back wall cleaner.

Handle

(depending on model)

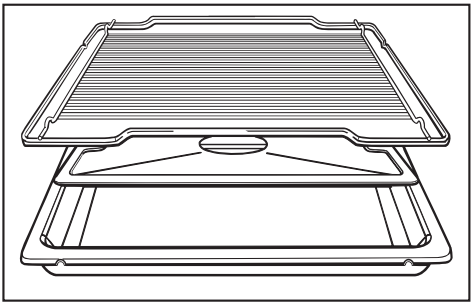




To take the baking trays or the roasting / grill pan out of the oven, or to put them into it.

Anti-splash tray

(depending on model)



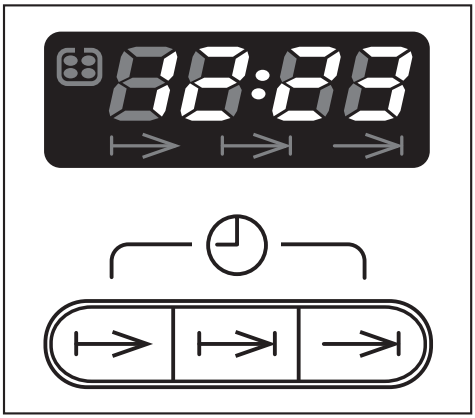
To be placed in the grill pan when grilling.
The juices from the food being grilled are gathered under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Catalysor

The catalysor is built in to the upper oven's cooling system.

The catalysor filters fatty vapours and reduces food smells.

Functions



The timer can:

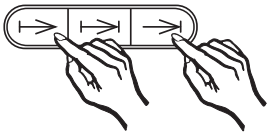
– show the time of day,

– switch the ovens off separately, or on and off automatically.

Push buttons

Times can only be entered or altered using the "+" or "–" buttons for the upper oven.

With the push buttons you can:



– enter the **Time of day**.



– enter the **start** of a cooking process.



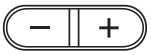
– enter the **duration** of a cooking process.



– enter the **end** of a cooking process.

A corresponding symbol for each push button appears in the display when appropriate.

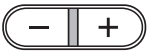
The **Symbol** lights up when an oven function has been selected and the relevant button pressed in.



All entries or alterations take place using the **"+" or "–" buttons for the upper oven ▲**.

Changes to the start, duration or end of cooking time, or time of day are effected in 1 minute steps.

As soon as one of the (⊢→, ⊢→|, →|) buttons is operated, the **indicator light between the "+" and "–" buttons lights up**.



While this light is still on, times can be entered or altered.

Each time the "+" or "–" button or one of the other buttons is pressed, this gives more time for data input.

When the indicator light goes out the data input or alteration has been registered.

Timer display

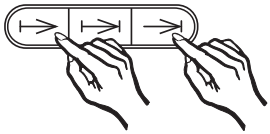
Symbols that appear in the timer display:

– the symbols for the oven time entered, when the oven is being programmed.
– the relevant symbol for the ovens programmed:
  "⊡" when the upper oven ▲, has been programmed
  "⊡" when the lower oven ▼, has been programmed.
  "⊡" when both ovens have been programmed.

To enter the time of day

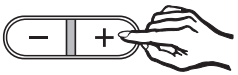
(24 hour display)

When the appliance is first connected to the power supply, or after a power cut "12:00" and the symbols "⊢→" and "→⊣" flash in the display.



- Press the buttons "⊢→" and "→⊣" at the same time.

The following light up:
– "12:00" in the display
– the indicator light for the "+/–" button for the upper oven.



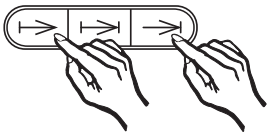
- While the indicator light for the "+/–" button is still on, enter the time in hours and minutes using the "+" or "–" button.

When the indicator light for the "+/–" button goes out, the time of day has been set and the and the display will change at one-minute intervals. The colon flashes.

If a process has been pre-programmed, the time of day can not be altered.

To cancel the time of day display

The time of day display can be switched off to save energy.

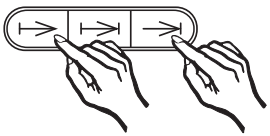


- Press the buttons "⊢→" and "→⊣" together twice in succession.

The time of day continues to run unseen.

If a process has been pre-programmed, the time of day display can not be switched off.

To bring back the visible time display



- Press buttons "⊢→" and "→⊣" together once.

Programming cooking time in the oven

With the timer it is possible for both ovens to be switched off automatically, or set to come on at a later time and then also be switched off.

For each oven times can be entered and altered only by using the "+" or "–" buttons for the upper oven ▲.

The upper and lower oven can be programmed independently of each other.

When a **cooking process is pre-selected** the following appear:
– in the oven display: the " 🌡 " symbol
– in the timer display: the time of day, the symbol for the programmed oven, and symbols for the times entered, (I→, ↦I, →I).

During a process the following are shown:
– in the oven display: the actual oven temperature,
– in the timer display: the time of day.

At the end of cooking time
– an audible tone sounds for approx. 5 seconds,
– and at the same time the "→I" symbol flashes.

Both the audible tone and the visual display can be cancelled by:

– Pressing the "→I" button.
If the food is not sufficiently cooked to your taste, a further cooking time can be entered.

– Turning the oven function selector to "0".

If the audible tone is not switched off it will continue to sound at 5 minute intervals as a reminder that cooking has finished. This **reminder** continues for up to an hour.

Note for the upper oven ▲:

Shortly before the end of cooking time the oven heating switches off automatically.

The **Energy-save function** (as described under "Ovens - Use") comes into action.
"EC" now appears in the oven display instead of the actual oven temperature.

The oven temperature will switch on again if:
– the oven temperature is altered.
– the cooking time is lengthened significantly.

To end a cooking time automatically

■ Turn the oven function selector to the required setting.

Heating up begins.

■ Press the "↦I" button.

The heating is switched off, and "0:00" appears in the display field.

■ With the "+" button enter the required cooking time in hours:minutes.
(up to 23 hours 59 mins).

The cooking process starts as soon as the indicator light on the "+/–" button goes out.
The end of cooking time is automatically calculated from the time entered.

To switch a cooking process on and off automatically

There are several options for delaying the start of a cooking process.

Either the beginning or the end of the cooking process can be postponed.

To enter duration and end

- Turn the oven function selector to the required setting.

First **enter the cooking time**:

- Press the "↦|" button.

"0:00" appears in the display field.

- With the "+" button enter the required cooking time in hours:minutes. (up to 23 hours 59 mins).

Now postpone the end of cooking time:

- Press button "→|".

The time of day plus the entered cooking time appear in the display.

- Postpone the end of cooking time with the "+" button.

First the time of day will appear.

Enter the start and the duration

- Turn the oven function selector to the required setting.

First **enter start of cooking time**:

- Press the "↦|" button.

"0:00" appears in the display.

- Use the "+" button to postpone the start of cooking.

First the time of day appears.

Now **enter the cooking time**:

- Press the "↦|" button.

"0:00" appears in the display.

- With the "+" button enter the required cooking time in hours:minutes.

If only a start of cooking time is programmed, the oven will start straight away, without any delay.
Exception: When cooking with the roast probe the oven does not start straight away.

Please note the following

In addition to the options given, you can also enter the beginning and end, or just the end, using the appropriate buttons.

Do not pre-programme with too long a delay. Cake mixtures will dry out and the raising agent will work less effectively.

Checking, changing and cancelling times entered

It is possible at any time to call up the times entered to check them. Press the corresponding button.

If more than one process is programmed, each can be checked by pressing on the button a certain number of times.

If for example both ovens are programmed, the times can be displayed as follows:

Press once: the "⊡" symbol and the time entered for the upper oven appears.

Press twice: the "⊡" symbol and the time entered for the lower oven appears.

To check

- Press the button for the time to be checked.

"|→"
The start time of the cooking process is displayed. This goes out as soon as the process begins.

"|→|"
The display shows the duration of cooking time, or the time left if the programme has started.

"→|"
The end of the cooking process is displayed.

To change

- Press the corresponding button.

The indicator light in the "+/–" button comes on.

- Use the "+/–" button to enter the required time.

When the indicator light in the centre of the "+/–" button goes out, the newly selected time is registered. The time of day appears in the display.

Please note the following:

If a button is pressed, where the time was not entered, but calculated automatically by the system, the indicator light in the centre of the "+/–" button does not come on.
This time cannot be altered.

To cancel times entered

To cancel, press the appropriate button and use the "–" button to set the time to "0:00".

If the cooking time is cancelled, this automatically cancels the start / end time, and vice versa.

To cancel programmed processes

Turn the oven function selector to "0".

If there is a power cut all programmes entered will be deleted.

The following settings are recommended for baking:

– Fan Heat
– Intensive Bake
– Conventional

Baking tins

For the best baking results make sure that you choose baking tins or dishes of a **material** suitable for the particular heating system.

– **"Fan Heat", "Intensive baking"**
Most types of heat-resistant tins or dishes are suitable, including thin-walled and bright, non-reflective metal moulds.

– **"Conventional"**
The following baking tins give an evenly browned result:
Dark metal or enamel tins with a matt finish are preferable. Heat resistant glass or thermoplastic dishes can be used.
Avoid thin-walled and bright, non-reflective metal moulds.
These will give uneven browning results.

Fan Heat

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom
2 trays = 1st and 3rd runners from the bottom
3 trays = 1st, 2nd and 5th runners from the bottom

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer.

With the "Fan" setting lower **baking temperatures** are needed than with the "Conventional" setting. See the baking charts.

Intensive baking

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer.

This method of heating is particularly useful for:
– dishes that require a moist topping and crisp base, such as pizzas and quiche lorraine, or where the base has not been pre-baked.

Put the cake in on the 1st runner from the bottom. If the base is overcooked, use a higher level runner next time.

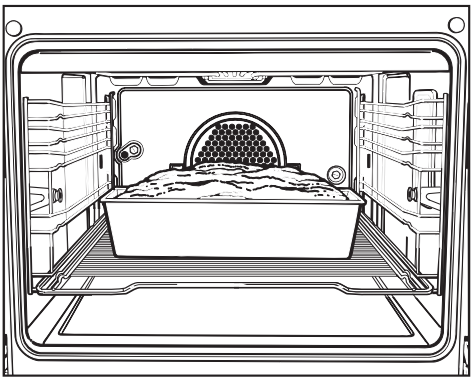
Conventional

Avoid thin-walled and bright, non-reflective metal moulds. These will give uneven browning results.

Pre-heat the oven **only** for:
- cakes / biscuits with a very short baking time (up to approx. 30 minutes),
- victoria sponge and similar mixtures,
- bread made with dark flour.

Select **runner height 1** or **2**.

General notes



Place oblong tins in the oven as shown in the illustration.

Deep-frozen products such as pizzas should be placed on baking paper on the rack.

Use the deeper roasting tray for **moist fruit cakes** and **multi-layer cakes**, to minimize splashes in the oven.

The Baking Chart gives suggestions for temperature, runner height and timing.

For even browning -

- in general select **the middle temperature**.
  Increasing the temperature and reducing the time can have an adverse effect on even browning.
- Select the **runner height** according to the recipe and the setting chosen.
- Just before the end of baking time test to see if the cake is done.

  Insert a metal or wooden skewer into the centre.
  If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

Baking chart

	Fan Heat		
	Temperature in °C	**rec. runner from bottom**	**Time in mins.**
Creamed mixture			
Sand cake	150 – 170	1	50 – 60
Dried fruit cake	150 – 170	1	70 – 80
Nut cake (tray) [1)]	150 – 170	1	20 – 25
Nut cake (tin)	150 – 170	1	60 – 70
Fresh fruit cake with topping (tray)	150 – 170	1	45 – 50
Fresh fruit cake (tray)	150 – 170	1	35 – 45
Fresh fruit cake (tin)	150 – 170	1	45 – 55
Flan base [1)]	150 – 170	1	25 – 30
Small cakes [1)]	150 – 170	1, 2, 5	20 – 25
Whisked mixture			
Tart [1)]	160 – 180	1	25 – 30
Flan base [1)]	160 – 180	1	20 – 25
Swiss roll [1)]	160 – 180	1	20 – 25
Rubbed-in mixture			
Tart / flan base	150 – 170	1	20 – 25
Nut ring	150 – 170	1	40 – 50
Crumble cake	150 – 170	1	40 – 50
Small cakes [1)]	150 – 170	1, 2, 5	15 – 25
Cheesecake	150 – 170	1	75 – 85
Apple pie [1)]	150 – 170	1	50 – 60
Apricot flan with topping	150 – 170	1	55 – 75
Savoury pastry [2)]	190 – 210	1	25 – 35
Meat pie	170 – 190	1	60 – 70
Yeast mixtures			
Crumble cake	150 – 170	1	35 – 45
Fresh fruit cake (tray)	160 – 180	1	40 – 55
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 – 50
Wholemeal bread [1) 3)]	190 – 210	1	60 – 70
Pizza (tray) [1)]	170 – 190	1	40 – 50
Onion cakes	160 – 180	1	35 – 45
Apple turnovers	150 – 170	1, 3	25 – 30
Choux pastry [1)]			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry [1)]	170 – 190	1, 3	30 – 40
Meringues [1)]			
Macaroons	120 – 140	1, 2, 5	30 – 50

The times given are calculated on the basis of an oven which has not been pre-heated.
With a pre-heated oven shorten times by approx. 10 minutes.

1) Pre-heat the oven with "Conventional" heat.
2) Pre-heat the oven with "Fan Heat" and "Conventional" heat.
3) Instead of "Fan Heat" select "Auto Roast".
   Pre-heat the oven with "Auto Roast".

Conventional heat			Intensive baking		
Temperature in °C	rec. runner from bottom	Time in mins.	Temperature in °C	rec. runner from bottom	Time in mins.
160 – 180	1	50 – 60	–	–	–
160 – 180	1	70 – 80	–	–	–
180 – 200	1 or 2	15 – 20	–	–	–
160 – 180	1	60 – 70	–	–	–
180 – 200	1 or 2	45 – 50	150 – 170	1	30 – 35
180 – 200	1 or 2	35 – 45	–	–	–
160 – 180	1	45 – 55	–	–	–
180 – 200	1 or 2	15 – 20	–	–	–
180 – 200	2	12 – 15	–	–	–
180 – 200	1	20 – 25	–	–	–
180 – 200	2	15 – 20	–	–	–
190 – 210	1 or 2	15 – 20	–	–	–
180 – 200	1 or 2	15 – 20	–	–	–
180 – 200	2	40 – 50	–	–	–
180 – 200	1 or 2	40 – 50	–	–	–
180 – 200	2	10 – 15	–	–	–
180 – 200	1	75 – 85	150 – 170	1	65 – 75
180 – 200	2	45 – 55	150 – 170	1	50 – 60
180 – 200	1	55– 75	150 – 170	1	50 – 60
230 – 250	1 or 2	25 – 35	190 – 210	1	25 – 30
190 – 200	1	60 – 70	170 – 190	1	50 – 55
180 – 200	1 or 2	35 – 45	–	–	–
180 – 200	1 or 2	45 – 55	–	–	–
170 – 190	1 or 2	45 – 65	–	–	–
190 – 210	1 or 2	40 – 50	–	–	–
210 – 230	1 or 2	60 – 70	–	–	–
190 – 210	1 or 2	40 – 50	170 – 190	1	40 – 50
190 – 210	1 or 2	35 – 45	150 – 170	1	30 – 35
170 – 190	1 or 2	20 – 25	–	–	–
190 – 210	1 or 2	25 – 35	–	–	–
200 – 220	1 or 2	15 – 20	–	–	–
130 – 150	2	30 – 50	–	–	–

Data given are for guidelines only.
Values obtained from a machine designed for the German market.

Roasting

We recommend the following settings for roasting in the oven:

– Auto Roast
– Conventional

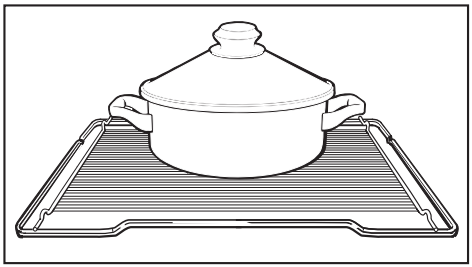
See also notes on use of Roast probe (for models where this is applicable).

Auto Roast:
When roasting on the rack or in an open dish, always remember to fit the roasting filter in front of the fan in the back of the oven before starting.

We recommend roasting in a covered pot:

– This ensures that sufficient stock remains for making gravy.

– The oven stays cleaner, too.



The following containers are suitable:
Roasting tins, heat-resistant glass, roasting foil, earthenware.

Make sure that the pot and lid have heat-resistant handles.

Place the covered pot on the rack into the cold oven.
Exception: Pre-heat the oven to the temperature recommended in the recipe when cooking roast beef.

Use **shelf position 1** for roasting.
Exception: With "Conventional" for roasting poultry up to a weight of 1 kg, roast beef, fillet or fish use shelf position 2.

When using "Auto Roast" a **temperature** of approx. 40°C lower can be used for roasting than with the "Conventional" setting.

The bigger the quantity to be roasted, the lower the temperature.
When roasting more than 3 kg select a temperature about 10°C lower than the one given in the "Roasting" chart.
The roasting process will take a little longer, but the meat will be cooked evenly and the exterior will become crisp.

For roasting directly on the rack the temperature needs to be about 20°C lower than for roasting in a covered pot.

For roasting on the rack always slide in the rack and the roasting tin together.

The **roasting time** will depend on the type of meat, the size and thickness of the cut.

Calculating roasting time:

The traditional British method is to allow 15 to 20 minutes to the lb, according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Alternatively, multiply the height of the joint by the time per cm for the type of meat, as in the chart.

Type of meat	time per cm height of meat
Beef / Venison	15-18 mins.
Pork / Veal / Lamb	12-15 mins.
Sirloin fillet	8-10 mins.

Example:
Beef roast, 8 cm high
8 x 15 mins. per cm = 120 mins. roasting time

Please note:

Do not select a **roasting temperature** which is higher than that recommended. The meat will become brown, but will not be cooked properly.

Browning only occurs towards the end of the **roasting time**. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

After the roasting process is finished take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.
This helps retain juices when the meat is carved.

Useful hints

Roasting in a covered pot

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

Roasting on the rack

Place a little water in the tray. Add a little fat or oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process.

Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

Roasting deep frozen meat

Deep frozen meat should be defrosted first.

Roasting with the Roast Probe

Using the roast probe enables the roasting process to be monitored simply and reliably.

The tip of the probe measures the **core temperature** at the centre of the meat.

When the pre-selected core temperature is reached, the oven heating is automatically switched off.

Choose the required function with the oven selector:
– Auto Roast
– Conventional
– Fan Heat
– Fan Grill

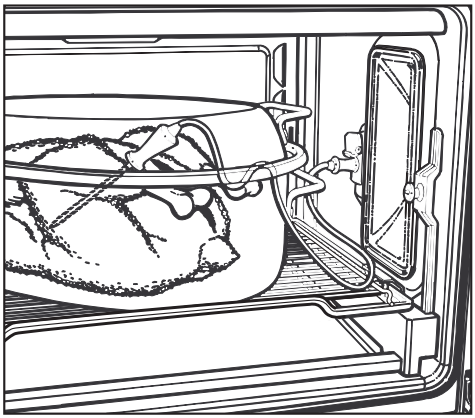
Using the roast probe for best effect:

- Prepare the meat in the usual manner, and put it into the oven, (in a pot or on the rack).

Roasting bags or aluminium foil may also be used, but only when left open at the ends. Insert the probe through the foil or bag.

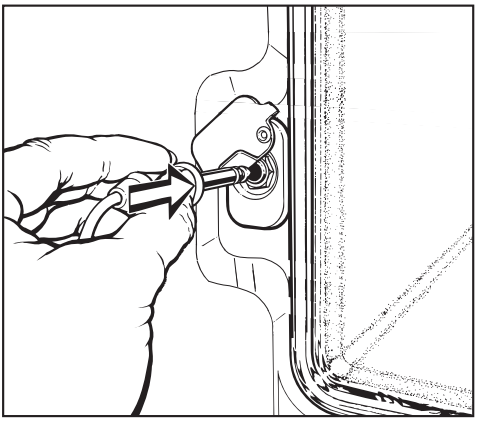
- Insert the probe into the middle of the meat.

The tip of the probe must reach the central area of the meat.



When roasting poultry the best place to insert the probe is the thickest part between thigh and body.

Ensure that it does not touch a bone, and that it is not inserted into a fatty piece of meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.



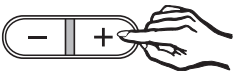
- Insert the plug of the roast probe into the socket until you feel it engage.
- Choose the required function with the oven selector.

The following light up:
– the **suggested food core temperature** of 60°C appears in the display,
– the indicator light of the "+/–" button.

The **core temperature to be set** depends on the food to be cooked. Please consult the roasting chart. The temperature can be altered between 20°C and 99°C.
In order to do this:



- Press the "⁄" button.

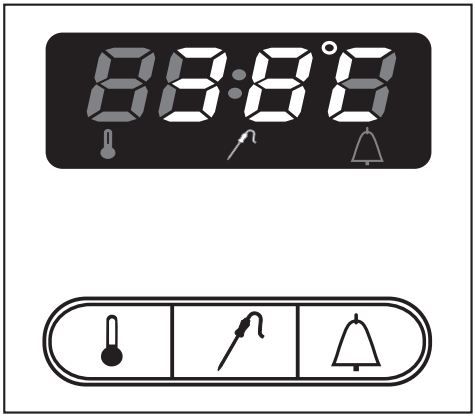


- Enter the required temperature with the "+/–" button.

Shortly after the core temperature has been entered, the **suggested oven temperature** appears in the display. This can be altered if you require.

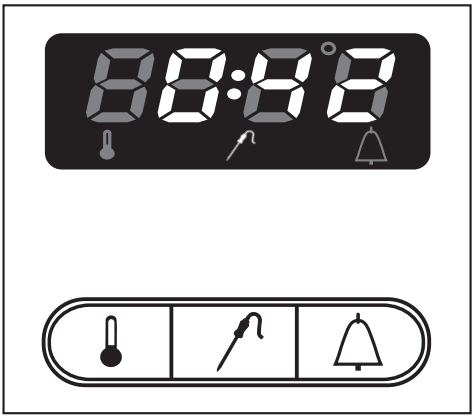
As soon as the light in the "+/–" button goes out

– the oven heating switches on.



– the **actual core temperature** appears in the display. N.B. The lowest temperature that can be displayed is 20°C, so this will also be shown until the roast probe registers 20°C.

Time left display



After a specific time the estimated time left until the cooking process has finished is shown in the oven display. From now on the actual temperature is no longer displayed, and cannot be called up.

The residual time is calculated from the oven temperature selected, the required core temperature and the pattern of the increasing core temperature.

The residual time figure first shown is an estimate. As the cooking process continues the figure is continuously revised, and a more accurate revised figure shown.

If, when the residual time is displayed:
– the oven or core temperature is altered,
– or a different oven function is chosen,
this will cancel all the residual time information, and the actual temperature will reappear.

If the oven door is held open for some time, the residual time will be recalculated.

Cooking time is completed automatically.

Shortly before the end of cooking time the oven heating switches off.

The **Energy-save function** (as described under "Oven - use") comes into action. The time left continues to be shown in the display. If the " " button is pressed, "EC" appears.

If the oven temperature is altered or the core temperature increased, the oven heating will switch on again.

End of cooking time

When the chosen core temperature has been reached
– an audible tone sounds for approx. 5 seconds, and
– the "⁄" symbol flashes.

The audible tone and the symbol can be cancelled by:

– Pressing the "⁄" button.
  If the food is not sufficiently cooked, a new core temperature can be entered.

– Turning the oven function selector to "0".
  Any temperatures entered will also be cancelled.

If the audible tone is not cancelled, it will continue to sound every 5 minutes for an hour as a **reminder** that the process has finished.

Please note:

This process can also be programmed through the timer with delayed start.

When finished, cover the meat with aluminium foil and allow to stand for approx. 10 minutes. During this time the core temperature rises another 5 - 10°C.

If the temperature probe is left in the food at the end of the cooking process, the oven display will show the core temperature first rising and then sinking.

Insert the probe in a different place and start again:
– if the cut of meat was too large (3 kg or more) for the probe to be inserted right to the centre.
– if the meat is not sufficiently roasted when the set temperature is reached.

The **time** taken to roast meat by temperature using the probe is similar to that when cooking by time.

Oven roasting chart

	rec. runner from bottom	Auto Roast [1]		Conventional		Core temperature in °C [3]
		Temp. in °C [2]	Time in mins.	Temp. in °C [2]	Time in mins.	
Rib of beef (apprx. 1 kg)	1	180-200	100-120	220-240	100-120	75-85
Sirloin, steak [4] (apprx. 1 kg)	1 [5]	190-210	35-45	240-260	35-45	50-70 [6]
Venison/game (apprx. 1 kg)	1	180-200	90-120	220-240	90-120	65-75
Leg of pork, (apprx. 1 kg)	1	170-190	100-120	210-230	100-120	80-90
Rolled pork (apprx. 1 kg)	1	170-190	100-120	200-220	110-130	80-90
Meat loaf (apprx. 1 kg)	1	170-190	50-60	200-220	50-60	70-75
Veal (apprx. 1 kg)	1	170-190	100-120	210-230	100-120	75-85
Shoulder of lamb (ca. 1.5 kg)	1	170-190	90-120	210-230	90-120	80-85
Poultry (0.8-1 kg)	1 [5]	170-190	50-60	200-220	50-60	80-85
Poultry (apprx. 2 kg)	1	170-190	90-110	200-220	90-110	80-85
ditto (stuffed)	1	170-190	120-150	200-220	120-150	
Poultry (apprx. 4 kg)	1	160-180	150-180	190-210	150-180	80-85
Whole fish (apprx. 1.5 kg)	1 [5]	160-180	35-55	200-220	35-55	75-80

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

1) Fit the grease filter in place when using "Auto Roast".
2) Roasting in a pot
   When roasting on the rack, set the temperature 20°C lower than given.
3) Roasting using the core temperature probe (Roast Probe) .
4) Pre-heat the oven when using "Auto Roast" and "Conventional" settings.
5) 2nd runner from the bottom when using the "Conventional" setting.
6) Very rare: 40-45°C, medium-rare: 50-55°C, medium: 60-65°C, well done 70-75°C

The information given in this chart is intended only as a guide.

We recommend defrosting at room temperature, i.e. without selecting an oven temperature.
However, an oven temperature of up to 50°C can be selected.

– Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
– All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.
– When defrosting poultry put it on the rack, one level higher than a tray put in to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

N.B. Put the tray back in the oven if roasting on the rack.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

Casseroles

When choosing which oven level to use, take into account the size of the casserole dish with its lid.

Casseroles

The following oven settings are recommended:

– Fan Heat
– Conventional

The following **dishes** are suitable for this type of slower cooking:
covered pots made of ovenproof glass and china, and earthenware pots, which could also be used as serving dishes. They should have heat-resistant handles and knobs.

- Put the rack in at the **1st runner height** from the bottom, and place the prepared casserole with the food for braising or stewing on this.
- Select the **oven setting** and the **temperature**.

Fan Heat . . . . . 170-190°C
Conventional . . . . . 190-210°C

Cooking times

Consult your cook book.

Please note:

Cover dishes which are to be cooked in their own juice and/or steam, eg duchesse potatoes or vegetables, so that they do not dry out. If there is no lid use aluminium foil or damp cooking parchment.

Cook without a lid when a crusty finish or topping is required, eg for meat or au gratin dishes.

Useful hint

One dish can be placed on top of the other. Invert the lid of the bottom dish. Put dishes to be browned at the top.

Poaching

Fish or fruit can be poached in the oven in a covered dish.

Bottling

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved.

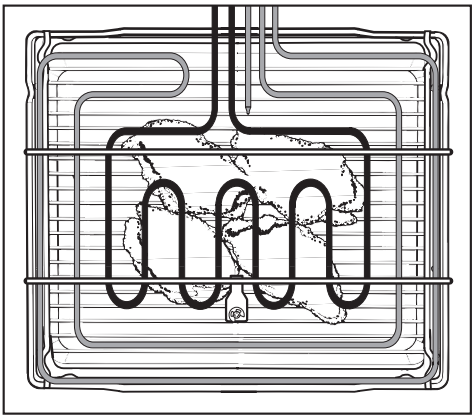
Instructions for bottling in this oven are available from the Miele Home Economist.

Pre-heat the grill for approx.
5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

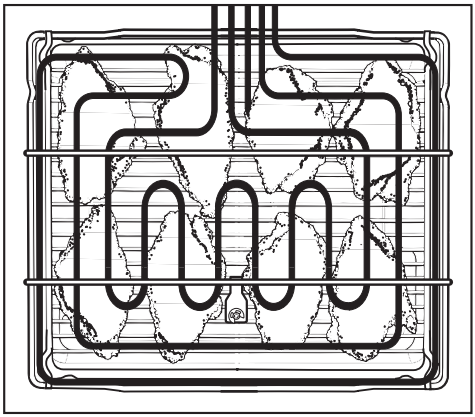
One oven offers three grill modes, and the other oven offers two.

Grill 1 (▲▼)



For grilling small quantities of thin cuts and for browning small dishes of food. The inner part of the grill is switched on and glows red.

Grill 2 (▲▼)



For grilling large quantities of thin cuts and for browning food in large shaped dishes. The whole of the grill element is switched on. The inner part glows red. The outer part stays darker than the inner part but creates sufficient radiant heat for grilling.

Fan Grill (▲)

Always put the roasting filter in front of the fan grille in the back of the oven when using this setting.

For grilling larger items, for example, poultry, rolled meat.
The roast probe can also be used to monitor the temperature. See the appropriate section

The roast probe cannot be used at the same time as the rotisserie. The cable would wind round the rotisserie and be damaged.

Preparing food for grilling

Clean, wipe and season. Do not salt slices of meat beforehand as this detracts from the taste.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

Grilling on the rack (▲▼)

- Assemble the grill pan, anti-splash tray (if available) and rack.
- Place the food on the rack.
- Select the **method of grilling**.

Insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts =
level 3 or 4

thicker cuts =
level 1 or 2

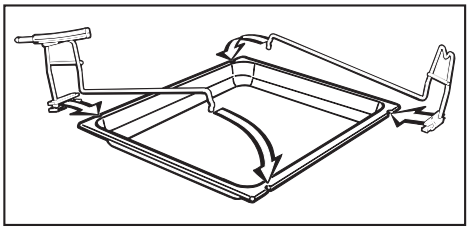
It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

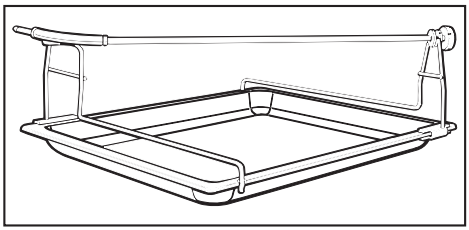
Most items should be turned half way through cooking.

Grilling on the spit (▲)

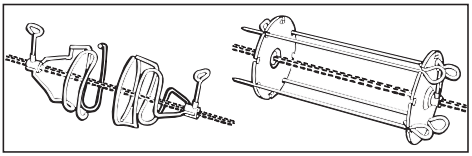
The rotisserie is for use in the upper oven ▲ which is fitted with a motor.

For grilling thicker items such as stuffed meat, poultry, kebabs.





- Assemble the **rotisserie** as shown.



Two special accessories for rotisserie grilling, a meat and poultry clamp, and a kebab grilling device are available from your Miele dealer or the Miele Spare Parts Department.

- Select the **method of grilling**.
- Put the grill pan holding the assembled rotisserie in the oven, using the 1st runner from the bottom.

The spit fits into the motor slot at the back of the oven.

Temperature

Food to be grilled	temperature
Thin cuts	
such as chops, steak	275°C
Thicker cuts	
such as chicken, kebabs	240°C

To grill thicker pieces of food more gradually, select an initial high temperature, and then continue grilling at a lower temperature setting to allow the food to cook through to the centre.

Grilling time

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.
Thicker pieces need longer.

With rolled meat allow approx.
10 minutes per cm diameter.

Useful grilling hint

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").

– If there is some resistance, the inside will be pink ("medium").

– If there is great resistance, it is thoroughly cooked through ("well done").

Grill chart

Pre-heat the grill for about 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom	Grill 1 / Grill 2		Fan Grill [4]	
		temperature in °C	total grill time in mins. [1]	temperature in °C	total grill time in mins. [1]
Flat items of food					
Beef steaks	3/4/5	290	3-5	250	5-10
Kebabs	4	260	8-12	240	8-12
Escalope	4/5	290	5-10	240	10-12
Liver	4/5	275	8-12	245	8-12
Burgers	4	210	10-15	200	10-15
Sausages	4	240	8-10	220	10-12
Chops	4	275	12-18	250	10-15
Fish fillet	4/5	250	10-15	220	12-16
Trout / Mackerel	4	275	16-20	220	20-25
Toast	5	240	3-6	220	5-10
Open toasted sandwich	4/5	240	4-6	220	5-7
Tomatoes	4	240	7-10	225	10-12
Bananas	5	240	6-10	225	6-10
Peach halves	2/3	230	6-8	210	6-8
Thicker grilling cuts					
Chicken pieces (approx. 1 kg) [3]	1	240	50-60	-	-
Chicken pieces (approx. 1 kg) [2]	1/2	220	50-60	200	50-60
Mixed grill [2]	2	260	20-25	230	20-25
Piece of pork, Ø 7 cm (approx. 1 kg) [2]	1	240	70-80	200	70-80
Kebabs	1	250	25-35	230	25-35

1) Turn half way through the grilling time.
2) Grilling on the rack.
3) Grilling on the spit (where this feature is included).
4) Fit the roasting filter when "Fan grilling".

All times given in the chart are approximate and can vary.

Appliance front and control panel

Use a mild detergent or a solution of warm water with a little washing up liquid. Wipe dry with a soft cloth.

Glass front

Do not use a scouring agent, as this would scratch the glass front.

For ovens with a white finish we recommend after each use wiping:
– the oven door handle and
– the control panel
with a damp cloth and some washing up liquid. This will avoid spillages being burnt on and becoming impossible to remove.

Stainless steel front

Never use cleaners containing sand, soda or scouring agents, These will leave scratches.

Use a non-scouring stainless steel cleaner. Apply with an even pressure. Wipe over with a damp cloth and rub dry with a soft cloth.

Accessories

Roast probe

Wipe with a damp cloth.

Do not put the roast probe into water, and do not put it in the dishwasher.

Runners

Wash in hot water with washing up liquid, or clean with a stainless steel cleaner.

Baking tray, roasting/grill pan, rack, spit and frame:

wash and dry after each use.

Remove stubborn residues that do not wash away

– from stainless steel:
with a stainless steel cleaner.

– from enamel:
Soften residues by soaking with hot water, then brushing with a soft nylon brush or sponge.

Roasting filter

Clean in washing up liquid and hot water, or in the dishwasher.

Oven interior

The oven interior surfaces have been designed to make cleaning easier.

The oven cavity and door interior are finished in **"Clean-Enamel"**. The rear panel which protects the fan is more subject to oil and fat splashes and has a **catalytic enamel** coating.

With some models, side panels with catalytic coating are fitted and the removable guard plate above the grill has a catalytic coating. With this arrangement most of the interior "Clean-Enamel" is protected, except for the floor and the door, which should be cleaned after each use.

"Clean-Enamel"

This is a specially hardened enamel with an extremely smooth surface.

Most baking and roasting residues can be easily removed using a sponge cloth, washing up liquid and hot water.

If something bakes on harder, it can be loosened with a shielded blade scraper and cleaned off with a sponge and a proprietary non-scouring cream. It is easier to remove splashes of fruit or cake mixture from the oven and racks while they are still warm.

Fruit juice may cause lasting discolouration.

Dull patches may remain permanently in the oven tray after roasting or grilling.

If an oven spray is used on the "Clean-Enamel", follow the manufacturer's instructions carefully.

Important: Oven spray must not come into contact with catalytic enamel. It can damage the enamel.

Catalytic Enamel

Because circulating air in the oven deposits oil and fat splashes predominantly on the **rear wall**, this is coated in catalytic enamel.

With some models, side panels with catalytic coating are also fitted, and the removable guard plate above the grill has a catalytic coating.

When this catalytic enamel is heated to temperatures above 200°C, oil and grease deposits are removed, except for deposits of spices, syrups and similar substances. The higher the temperature the more effective the process.

Do not use an oven spray on the catalytic enamel. Do not wash the panels in a dishwasher. Any mechanical handling would damage the catalytic enamel.

Do not wait too long between cleaning sessions as further baking and roasting will cause oil and grease deposits to burn on even harder.

Cleaning each type of enamel

Allow the oven to cool down before cleaning. Danger of burning.

Clean the oven floor ("Clean-Enamel) after each use.
The oven should also be cleaned regularly, preferably after each use. Waiting too long will make cleaning very difficult and in extreme cases not very effective.

Never use hard brushes, scouring cloths, steel wool, knives or other abrasive materials. The enamel would be damaged.

- Remove the accessories and the runners from the oven. (See following pages for release).
- Clean the "Clean-Enamel" surfaces. A mild proprietary cleaner, without sand or scouring agents, may be used.
- Normally the catalytic liners can be left in place and wiped over. Use a solution of warm water and a little washing up liquid and a soft brush to clean catalytic surfaces.
  The catalytic liners should rarely need to be removed. See following pages for procedure.

Do not use oven spray or abrasive cleaning agents on the catalytic surfaces. Do not wash the panels in a dishwasher. Any mechanical handling would damage the catalytic enamel.

In addition, heating the oven to a high temperature will help remove soiling on the catalytic surfaces which has been caused by grease and oil splashes.

- Turn the oven function selector to "Fan heat" or "Conventional heat".
- Turn the temperature selector to the highest setting.

Let the oven operate for about one hour. The length of time will depend on the degree of soiling. It is a good idea to set the finish time for the process with the "↦|" button. This way you will not forget to switch the oven off at the end.

Every time the oven is used at high temperatures any remaining soiling will gradually disappear.

Should the catalytic coating on the back panel or any other catalytic panels fitted become ineffective through improper use or heavy soiling, for example, a replacement can be obtained from your Miele dealer or Miele Spare Parts dept.

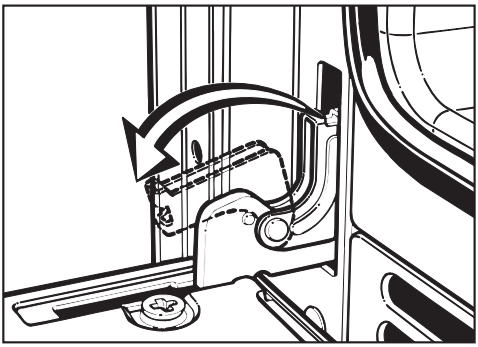
To make cleaning easier
– remove the oven door,
– take out the runners,
– take out the back panel,
– lower the top heating element.

To remove the oven door

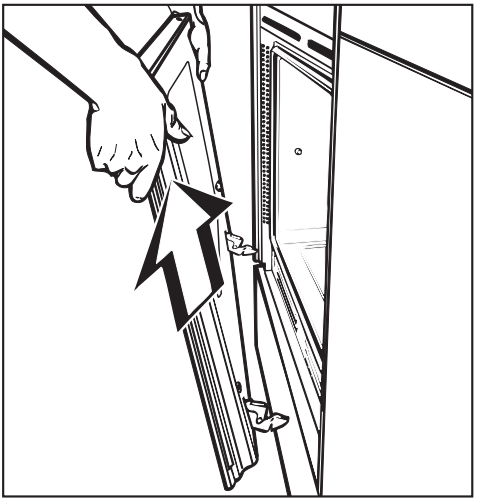
Please note : the oven door is quite heavy. It should be gripped firmly at the sides when being removed or re-fitted.

- Open the door fully.

Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.



- Flip down the locking clamps on each door hinge. This locks the hinges.



- Lift up the door until the hinges disengage. Remove the door.

To re-fit the oven door

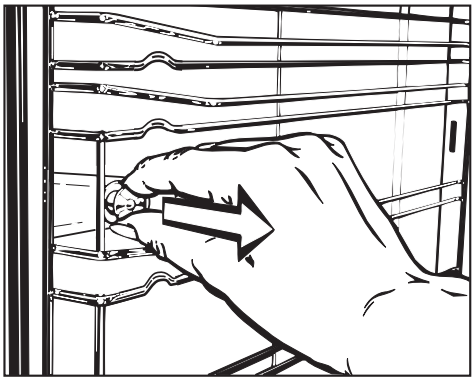
- Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.
- Still supporting the door, flip the locking clamps up.

It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

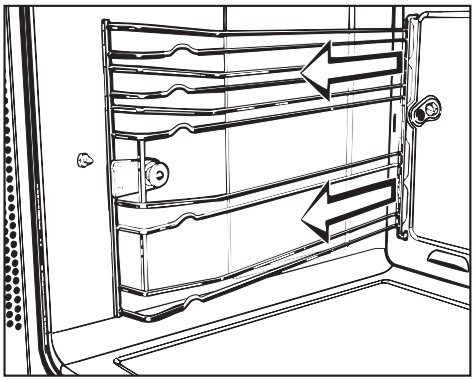
To remove the runners

- Select the "Light ☼" setting.

The oven heating elements must be switched off, to avoid the danger of burning.



- Pull on the fixing knob to release it.



- Take the runners out of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

To remove the catalytic side panels

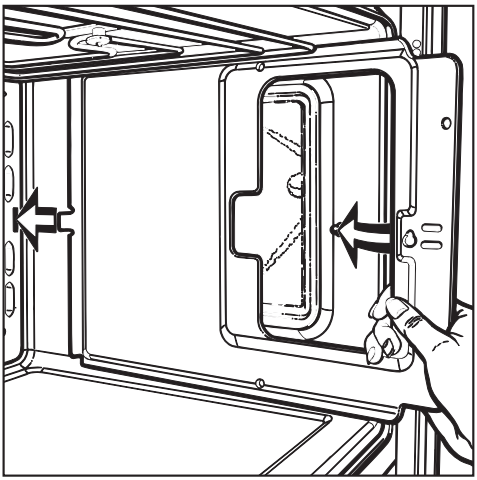
- Select the "Light ☼" setting.

The oven heater elements must be switched off, to avoid the danger of burning.

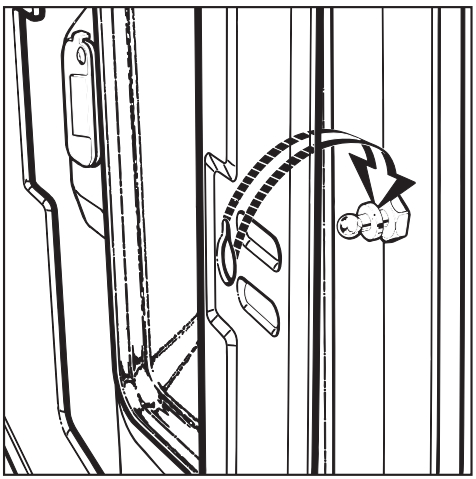
- Take the runners out of the oven.
- Gently lift and pull out the catalytic side panels.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

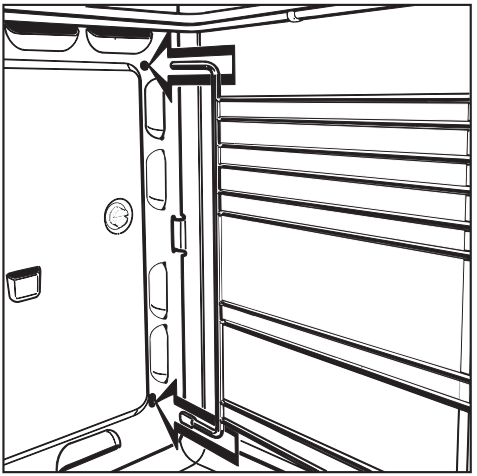
When reassembling the catalytic side panels, ensure they sit correctly.

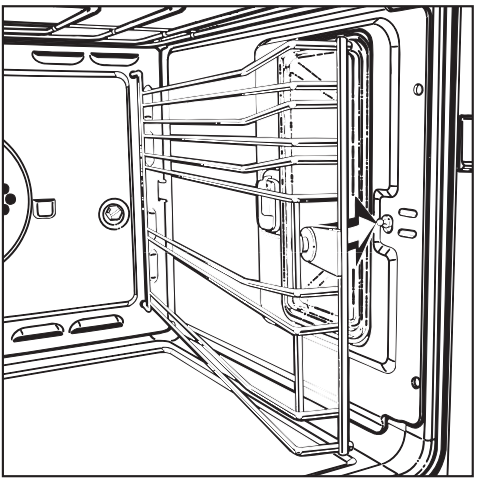


- Ease the back lug into the opening in the rear wall panel.



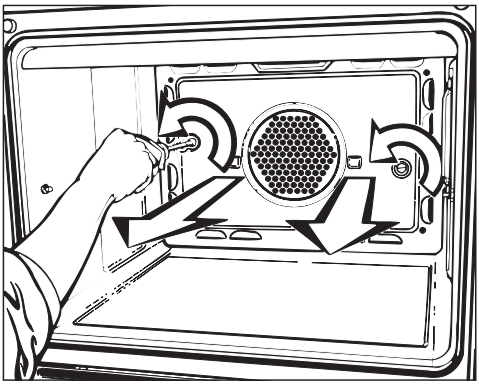
- Lift the front locating hole on to the guide pin behind the collar.





- Put the runners back into place.

To remove the back panel



- Loosen the screws in the back panel and take it out.

The oven must not be used without the back panel fitted. This could lead to injuries.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

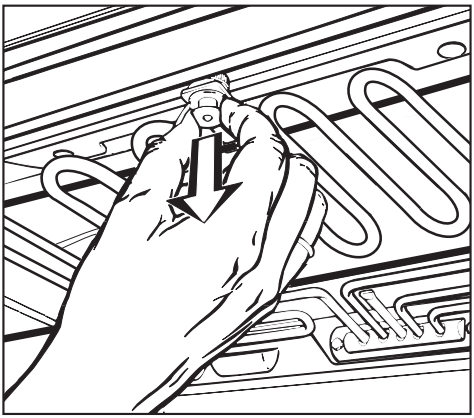
To lower the upper heating element

- Select the "Light ☼" setting.

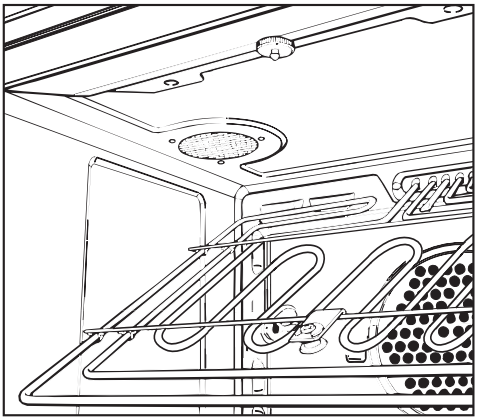
The oven heating elements must be switched off, to avoid the danger of burning.

Wait until the grill element has cooled down enough to touch. Otherwise you could be burnt.

- Take out the runners.



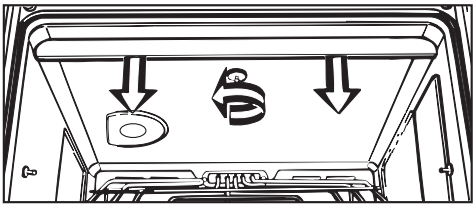
- Pull (and turn if necessary) on the fixing knob on the grill element to release it.



- Gently lower the grill element.

Do not use force to lower it, as this could cause damage.

If the **guard plate** is dirty it can also be removed for cleaning:



- Hold the guard plate firmly and unscrew the knurled knob.
- Take out the guard plate.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a fully competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorized work.

Some minor problems however can be dealt with as follows:

What to do if . . .

. . . The oven does not heat up.

Check whether,

- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- the operating lock is activated.
- the main fuse has blown. Contact a qualified electrician or the Miele Service Department.

. . . The heating elements in the oven function, but not the light.

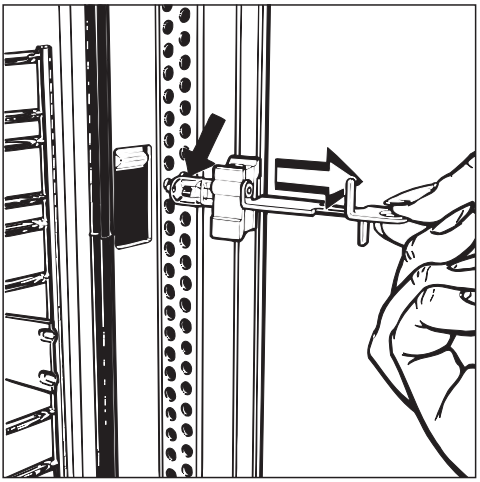
The halogen lights are faulty. Change as follows:

- Turn off the electricity supply to the oven. Switch off at the isolator, or withdraw the mains fuse.

Depending on the oven there will be one or two flaps each side in the trim.



- Slide the relevant flap upwards.



- Pull out the metal strip.
- Pull out the halogen lamp:
  12 V, 20 W,
  heat resistant up to 300°C, G4 socket, Osram, Type 64428.

Fit the bulb and **reassemble** in the reverse order, carefully ensuring all parts are in place.

. . . no noise is heard when the oven door is opened during operation.

This is not a fault.
If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

. . . a noise can be heard after baking, roasting or grilling.

This is not a fault.
The cooling fan continues to run for a short time after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit. When the temperature has fallen sufficiently the fan switches off automatically.
The temperature will fall faster when the oven door is opened partially or fully.

. . . the cakes and biscuits are not cooked after following the times given in the chart.

Check whether,

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan heat" or "Intensive Bake" or was in place for "Auto Roast". In this case baking times might be lengthened by 10 to 15 minutes.

. . . the browning effect is uneven.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

– when baking with "Fan Heat":

- whether the temperature was set too high,
- whether the roasting filter was in place.

– when baking with the Conventional setting":

- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.

. . . spots like rust appear on the interior catalytic walls.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid and a soft brush.

. . . "F" and a number appear in the oven display.

This combination indicates a fault

- When **"F3"** appears the core temperature (roast) probe has a fault. Remove the probe from its socket and the message will disappear.
- When **"F6"** appears the oven has automatically switched itself off during use. This is a safety feature to protect the oven if it has been operating for an exceedingly long period. The timing is different depending on the oven setting selected.

  The oven can be used again immediately by simply turning the oven function selector to "0" and then entering the process again.

– **If "F9"**, appears in the display, this may mean that the maximum temperature of the appliance has been exceeded.

  The appliance switches itself off automatically. As soon as the temperature has fallen to an acceptable level the fault message disappears. The appliance switches itself on again automatically.

  If this fault message occurs repeatedly, please inform the Service dept. Please quote the fault message.

– If **any other fault message** appears in the display, this will need a service visit. Please quote the fault message.

. . . the timer display is dark when the appliance is first switched on.

This is not a fault.
If the time of day has been switched off, the display stays dark.
If the "↦" and "→|" buttons are pressed at the same time "12:00" appears in the display field.

. . . the time of day cannot be entered after a power cut.

This is not a fault.
Check whether the oven function selector was still set to one of the functions. If it was, turn it to "0".

The time of day can now be entered.

. . . The energy-save function is not activated when cooking with the roast probe or the timer.

This is not a fault.
Certain conditions must be fulfilled before the system controlling the energy-save function comes into operation. Sometimes these do not occur.

. . . The residual time indicator is not activated when cooking with the roast probe.

This is not a fault.
Certain conditions must be fulfilled before the system controlling residual time comes into operation. Sometimes these do not occur.

After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

– your Miele Dealer

or

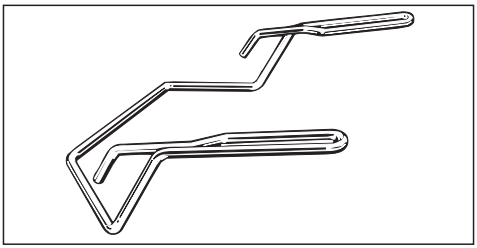
– the nearest Miele Service Department, (see address on the back page).

When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible on the oven trim, with the oven door open.

(May come as standard items with some appliances).

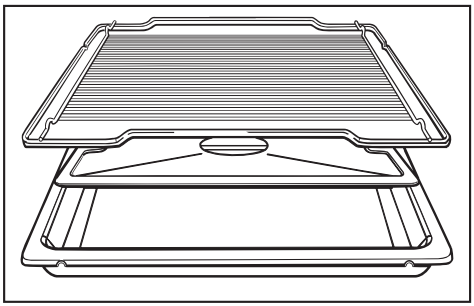
The following accessories are available at extra cost from your Dealer or the Miele Domestic Sales dept.

Handle



To take the baking trays or the roasting / grill pan out of the oven, or to put them into it.

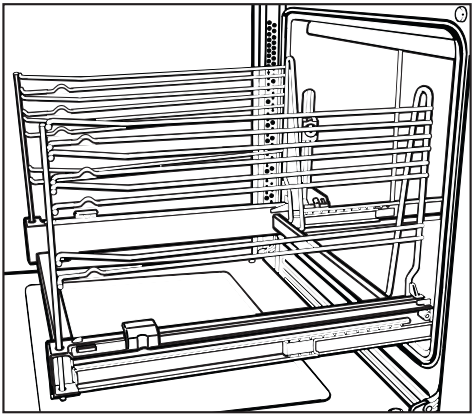
Anti-splash tray



To be placed in the pan when grilling

The juices from the food being grilled are gathered under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Telescopic carriage



The telescopic carriage with 5 levels of runners can be drawn right out of the oven.
This gives a good overview of all the cooking in progress.

All electrical work should be undertaken by a suitably trained and competent person in strict accordance with national and local safety regulations.

The **voltage and rated load** are given on the data plate, located to the right underneath the oven control panel, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service Dept.

Connection of this appliance should be made via a suitable isolator (rated load over 3000 W), which complies with national and local regulations, and which is accessible after the appliance has been built in.

Important U.K.

The appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply, with 30 amp fusing.

The wires are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED.

In other countries check these details with your supplier.

IRL

The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.
The fuse rating is 32 amps.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

WARNING
THIS APPLIANCE MUST BE EARTHED.

ZA

Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.
The fuse rating is 30 amps.

The wires are coloured in accordance with the following code:

Green/yellow	=	earth
Blue	=	neutral
Brown	=	live

WARNING
THIS APPLIANCE MUST BE EARTHED.

Electrical connection AUS NZ

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.

WARNING
THIS APPLIANCE MUST BE EARTHED.

Test marks . . . . . Electrical Safety
. . . . . C-Tick Mark

Electrically suppressed
according to . . . . . AS/NZS 1044

AUS

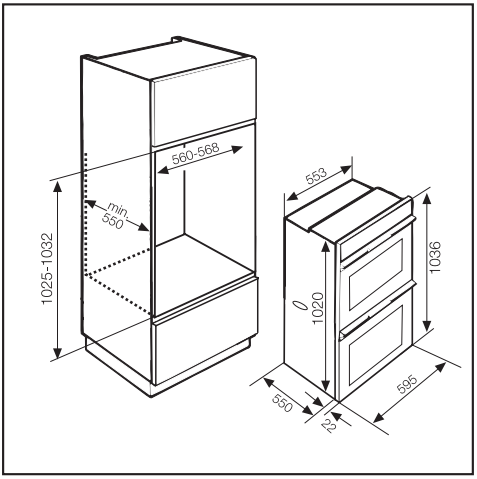
Wall oven

The wall oven is suitable for connection to a single phase 240 V, 50 Hz electricity supply. The fuse rating is 20 A.

NZ

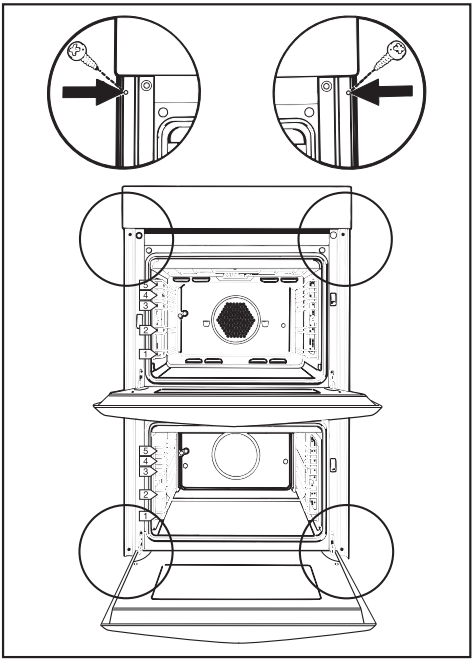
Wall oven

The wall oven is suitable for connection to a single phase 230 V, 50 Hz electricity supply. The fuse rating is 20 A.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



- Open the oven door and using four screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.

Miele

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